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› [SENSARTE Pro-Grid Reversible Nonstick Griddle Grill Pan \(19.5" x 10.7"\) Instruction Manual](#)

SENSARTE 1PC-Griddle

SENSARTE Pro-Grid Reversible Nonstick Griddle Grill Pan (19.5" x 10.7") Instruction Manual

Model: 1PC-Griddle

INTRODUCTION

This manual provides essential information for the safe and effective use of your SENSARTE Pro-Grid Reversible Nonstick Griddle Grill Pan. Please read these instructions thoroughly before first use and retain them for future reference.

The SENSARTE Pro-Grid Reversible Nonstick Griddle Grill Pan is designed for versatile cooking on various stovetops (excluding induction) and is oven safe up to 575°F. It features a durable cast aluminum body with a non-toxic, PFOA/PFOS/APEO-free nonstick coating.

SAFETY INFORMATION

- Always use oven mitts or pot holders when handling the hot pan.
- Do not leave the pan unattended on a hot stovetop.
- Ensure the pan is stable on the stovetop burners to prevent tipping.
- Avoid using metal utensils that can scratch the nonstick coating. Silicone, wood, or plastic utensils are recommended.
- Do not expose the pan to extreme temperature changes, such as placing a hot pan under cold water, as this may cause warping.
- Keep out of reach of children.

SETUP

1. **Unpacking:** Carefully remove the griddle grill pan from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water. Rinse and dry completely.
3. **Seasoning (Optional but Recommended):** For enhanced nonstick performance and longevity, lightly coat

the cooking surface with a small amount of cooking oil (e.g., vegetable oil, canola oil). Heat the pan over low to medium heat for 1-2 minutes, then let it cool. Wipe off any excess oil.

OPERATING INSTRUCTIONS

The SENSARTE Pro-Grid Reversible Nonstick Griddle Grill Pan offers two distinct cooking surfaces:

- **Flat Griddle Side:** Ideal for cooking pancakes, eggs, bacon, sandwiches, and other items requiring a flat, even surface.
- **Ribbed Grill Side:** Perfect for grilling steaks, chicken, vegetables, and achieving distinct grill marks while allowing excess fat to drain.

General Use:

1. **Placement:** Position the pan over two stovetop burners (gas or electric). Ensure it is centered and stable.
2. **Preheating:** Preheat the pan over medium-low to medium heat for 2-3 minutes. The nonstick coating performs best when not overheated. High heat is generally not required.
3. **Cooking:** Add a small amount of oil or butter if desired, though the nonstick surface often requires little to no added fat. Place food on the desired cooking surface.
4. **Grease Trap:** The pan features integrated grease traps on the ribbed side to collect drippings.
5. **Oven Use:** The pan is oven safe up to 575°F (300°C). Ensure handles are suitable for oven temperatures if attached.



Image: The SENSARTE reversible griddle grill pan, showcasing both its flat griddle surface and ribbed grill surface.

NON-STICK COATING

Cast Aluminum Interior

Reliable & Sturdy



PFOA
Free



PFOS
Free



APEO
Free



Lead
Free



Cadmium
Free

Image: The SENSARTE griddle grill pan in active use on a stovetop, cooking a variety of foods including bacon, eggs, and steak, highlighting its nonstick properties.

MAINTENANCE AND CARE

- **Cool Down:** Always allow the pan to cool completely before cleaning.
- **Hand Washing:** For best results and to prolong the life of the nonstick coating, hand wash with warm soapy water and a soft sponge or cloth.
- **Dishwasher Safe:** The pan is dishwasher safe, but hand washing is recommended for optimal care.
- **Stubborn Residue:** For stubborn food residue, soak the pan in warm soapy water for a few minutes before cleaning. Avoid abrasive cleaners or scouring pads.
- **Storage:** Store the pan in a dry place. The integrated hanging holes allow for convenient storage.



Image: A hand wiping the ribbed surface of the SENSARTE griddle grill pan with a paper towel, demonstrating its easy-to-clean nonstick surface.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the pan	Pan not properly seasoned; too high heat; damaged nonstick coating.	Re-season the pan. Use medium-low to medium heat. Ensure proper care to avoid scratching the coating.
Uneven heating	Pan not centered over burners; burners not providing even heat.	Adjust pan position. Ensure stovetop burners are clean and functioning correctly. Allow adequate preheating time.
Pan warping	Sudden temperature changes (e.g., hot pan under cold water).	Always allow the pan to cool naturally before washing.

SPECIFICATIONS

- **Brand:** SENSARTE
- **Model Name:** 1PC-Griddle
- **Material:** Cast Aluminum
- **Coating:** Switzerland ILAG Nonstick Coating (PFOA, PFOS, APEO, Lead, Cadmium Free)
- **Dimensions:** 19.5 inches (Length) x 10.7 inches (Width) x 1 inch (Height)
- **Item Weight:** Approximately 2.7 pounds
- **Color:** Black
- **Maximum Temperature:** 575°F (300°C)
- **Compatibility:** Gas Stovetop Compatible, Electric Stovetop Compatible, Oven Safe (Not Induction Compatible)
- **Care:** Dishwasher Safe (Hand wash recommended)
- **UPC:** 690770335541

EASY TO CLEAN

Super Non-stick



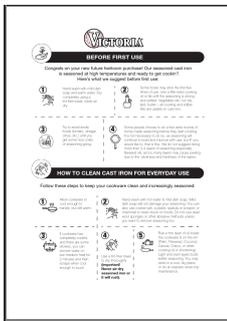
Image: A diagram illustrating the dimensions of the SENSARTE reversible griddle grill pan, including its length, width, and height.

WARRANTY AND SUPPORT

For warranty information or product support, please contact SENSARTE customer service through their official website or the retailer where the product was purchased. Please have your model number (1PC-Griddle) and purchase date available.

For additional information and product registration, visit the official SENSARTE store: [SENSARTE Store](#)

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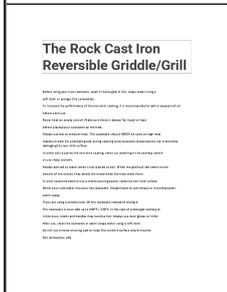
[Victoria Cast Iron Cookware Care and Usage Guide](#)
Comprehensive guide to cleaning, seasoning, maintaining, and restoring Victoria cast iron cookware, including tips for optimal performance and longevity.



[Mr. Outdoors Cookout Cast Aluminum Griddle: Use and Care Guide](#)
Comprehensive guide on the use and care of the Mr. Outdoors Cookout Cast Aluminum Griddle. Learn how to clean, maintain, and safely use your griddle for optimal performance. Includes important warnings and storage tips.



[GreenPan XL Smoke-Less Grill & Griddle User Guide](#)
Comprehensive user guide for the GreenPan XL Smoke-Less Grill & Griddle, covering important safeguards, parts description, assembly, operation, cooking guide, cleaning, maintenance, troubleshooting, and warranty information.



[The Rock Cast Iron Reversible Griddle/Grill: Care and Usage Guide](#)
Essential care and usage instructions for The Rock Cast Iron Reversible Griddle/Grill, ensuring optimal performance and longevity of your cookware. Learn how to properly clean, heat, and maintain your griddle/grill.



[VOGUE Cast Iron Cookware: Care, Usage, and Maintenance Guide](#)
Learn how to properly season, use, clean, and maintain your VOGUE cast iron cookware for optimal performance and longevity. Covers models K417, M650, M653, M655, CC310, and more.



[MixRBBQ Carbon Steel Griddle Plate: Installation and Seasoning Guide](#)
Enhance your outdoor cooking with the MixRBBQ 17" x 13" Carbon Steel Griddle Plate. This guide provides clear installation steps and essential seasoning instructions for your BBQ gas grill accessory, ensuring optimal performance for camping and tailgating.

